



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: November 04, 2011

Label Certificate Number: 789378

**Pursuant to the application of : MHW LTD.
Holder of permit/license number : S447507**

**Brand : ALVEAR FINO EN RAMA
Class : PEDRO XIMENEZ
Vintage : 2006
Appellation : MONTILLA MORILES
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 15%
Tested Alc. Content : N/A
TTB Number : 11270001000275**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o MHW LTD.
272 PLANDOME RD STE 100
MANHASSET, NY 11030**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION

FINO EN RAMA

2006

MONTILLA MORILES
Denominación de Origen

ALVEAR
FUNDADO EN 1729

Image Type: Strip
Actual Dimensions: 2.1 inches W X 1.97 inches H

IMPORTED BY: GLAZIERS WHOLESALE DIST.
DALLAS, TX

CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON
GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC
BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF
BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC
BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR
OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

JORGE ORDÓÑEZ
SELECTIONS

ALVEAR

FINO "EN RAMA" 2006

100% PEDRO XIMÉNEZ

"En Rama" means that it is unblended and

unfiltered to enhance its individuality.

This is a unique product, the first ever made "single vintage"

Pino in modern history.

Tasting notes:

Fresh pale color with pale olive green hues. Its nose
displays a magical fresh baked bread yeastiness,
slightly pungent, somewhat tangy almost like almond,
sometimes a touch salty. Bone dry and quite savoury,
this wine presents an elegant style with typical Montilla
grapey character.

L1185

Food-pairings:

Paired as a chilled aperitif with tapas shellfish, fish,
cheese, olives, snacks, hors d'oeuvres and salads. The
ultimate partner for Mediterranean food.

Serving & Storage

Between 8-10°C. Keep in the refrigerator door and drink
within a few days of opening.



SERIE AV2A

Control Number

Product Number

Reference Number

173305

CONSEJO REGULADOR

MONTILLA MORILES

DENOMINACIÓN DE ORIGEN

PRODUCED AND BOTTLED BY: R.F. 374-CD

ALVEAR S.A., Avda. 1ª April 1, 14500 MONTILLA - SPAIN

ALC. 15% BY VOL. 300 ML. e

PRODUCE OF SPAIN

Image Type: Back
Actual Dimensions: 2.1 inches W X 4.1 inches H